

IN THE CLAIMS

Please delete without prejudice claims 1 to 13 and substitute therefor new claims 14 to 23 as follows:

*Boiled  
sugar*

-- 14- A sweetening composition comprising:

- a) at least one not very soluble compound with a solubility in water of less than 60 g per 100 g of solution at 20°C selected from the group consisting of sugars, polyols and a mixture of sugars and polyols; and
- b) at least one anti-crystallising agent comprising a fraction of at least one compound selected from the group consisting of pyrodextrins, polyglucoses and a mixture of pyrodextrins and polyglucoses with a molecular weight in the range of 1000 to 8000 Daltons.

15- The composition according to Claim 14, wherein pyrodextrins, polyglucoses or mixture of pyrodextrins and polyglucoses have a molecular weight in the range of 1000 to 6000 Daltons.

16- The composition according to Claim 15, wherein pyrodextrins, polyglucoses or mixture of pyrodextrins and polyglucoses have a molecular weight in the range about 2000 to 5000 Daltons.

17- The composition according to Claim 15, wherein pyrodextrins, polyglucoses or mixture of pyrodextrins and polyglucoses have a molecular weight in the range about 4000 to 5000 Daltons.

18- The composition according to Claim 17, wherein the anti-crystallising agent is hydrogenated or oxidised.

19- The composition according to Claim 18, wherein the not very soluble compound is selected from the group consisting of trehalose, lactose, mannose, maltose, erythritol, mannitol, glucopyranodiso-1,6-mannitol and lactitol.

*Arabinose  
Galactose  
Mannose  
N. sugar  
Erythritol  
glucose  
Mannitol  
1,6-diol  
maltitol  
Sorbitol  
Hydrogenated  
starch  
maltitol, but*

*B2*

20- The composition according to claim 14, wherein the ratio by weight of anti-crystallising agent to the not very soluble compound is in the range of 10/90 to 90/10.

21- The composition according to claim 20, wherein the ratio by weight of anti-crystallising agent to the not very soluble compound is in the range of 20/80 to 80/20.

22- The composition according to claim 14, comprising by weight on a dry basis 25% to 35% of mannitol and by weight on a dry basis 65% to 75% of a fraction of hydrogenated dextrans.

23- The composition according to Claim 14, comprising by weight on a dry basis 65% to 75% of lactitol and by weight on a dry basis of 25% to 35% of a fraction of hydrogenated dextrans.

24- A boiled sugar obtained by boiling a composition comprising

- a) at least one not very soluble compound with a solubility in water of less than 60 g per 100 g of solution at 20°C, selected from the group consisting of sugars, polyols and a mixture of sugars and polyols ; and
- b) at least one anti-crystallising agent selected from the group consisting of a fraction of at least one polysaccharide selected from the group consisting of starch hydrolysates with a molecular weight in the range 500 to 8000 daltons and having a glass transition temperature of less than 140°C at a water content of 0%, pyrodextrans, polyglucoses and a mixture of pyrodextrans and polyglucoses with a molecular weight in the range 1 000 to 8000 daltons .

B<sub>2</sub>  
cont.

Product  
by  
process 1